



THE OMEN

Not to be sold to minors

**... AND MORE
HOT BODS
THAN YOU
CAN SHAKE A
STICK AT!**

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The Omen

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"I was thinking about putting it in 'The Forward,' but then I decided, gee, I'd like people to actually read it."

— Overheard at Omen staff meeting



Submit to us ...

The Omen accepts submissions from any member of the Hampshire community. **We won't edit anything you write** (unless it's for spelling or grammar), as long as you're willing to **be responsible for what you say**. Libel, which we personally find amusing and entertaining for countless hours, is just not an option in this forum.

Submissions can include anything involving the Hampshire community and are due on Wednesday nights at 8 p.m. **Submit to Jenifer Howk** (E-211, box 312) or **Jordan Strauss** (J-309, box 1007). If you're interested in writing regularly, talk to **Mat Lauritsen** (J-304). **We prefer submissions on disk** — IBM or high density Mac — but hard copy is okay. Label your stuff well and it will get back to you.

So give us your news, commentary, short fiction, comics, satire, first born, poetry, art, bulletins, questions, and anything else you can think of, and **your beloved community rag will dish it back 700 times**. What better way to **be heard?**

Thanks to the Boston Globe for the Harvard photo; this issue, and to Aemily Reshen for donating the cover ... art.

Shake and bake

EDITORIAL

by Jordan Strauss

I have nothing special to write about this week, so here are some news briefs.

• Community Council

Big shake-up last week: Council chair Rebecca Saunders and at-large member Ted Helm both stepped down due to workload. Jenny Donovan and Peter Lull were elected co-chairs, and I am serving out the remainder of the semester as Secretary. Noah Keteyian and Alissa Rowinsky (both alternates) are on for the rest of the semester as at-large members. Not much going on, other than that. Talks about renewing the ACC contract are in progress, and if anyone is interested in getting involved, talk to Gai Carpenter or Jule Zuccotti, or call me at X4666.

• Halloween

A bunch of crazy people acted stupid, vandalized campus, broke stuff, and were really lame. Grow up.

• The Omen

Cat's column "Feminism Makes it Hard to get Laid" is

on hiatus this issue, as is "In Bed With." Both will be back next issue.

• World

Saddam's up to no good again. Chelsea is happy at Stanford. Bill Clinton recently became the first President to address a gay rights group. He very diplomatically said nothing.

• Other

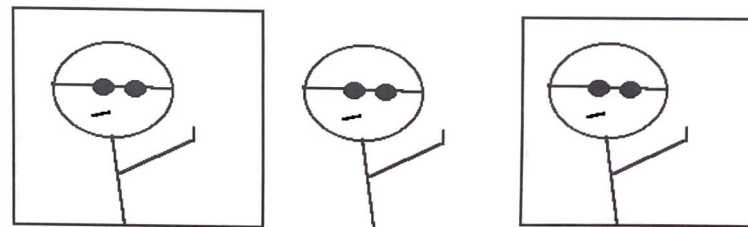
Here's a recipe for a really killer chicken jerk salad:

1 1/2 pound boneless, skinless chicken breasts, sliced into 3-inch strips
2 tablespoons fresh lime juice
1 tablespoon olive oil
2 tablespoons water
1 tablespoon jerk seasoning (available in the spice section of your supermarket or in gourmet cooking stores)
2 teaspoons brown sugar
1 medium red bell pepper, julienned
1 medium green bell pepper,

julienned
1/2 cup diced red onion
1 large carrot, thinly sliced
1/4 cup mango chutney
Fresh ground pepper
Dash salt (optional)
Green leaf lettuce

Combine the chicken strips, lime juice, olive oil, water, jerk seasoning, and brown sugar in a medium bowl. Let the chicken marinate in the refrigerator for at least 2 hours. Grill or broil the chicken strips 6 inches from the heat source, or until the chicken turns opaque. Toss together the bell peppers, onion, carrot, mango chutney, salt and pepper in a serving bowl. Place lettuce on individual salad plates. Mound the vegetable mixture on each lettuce-lined plate, top with chicken strips, and serve. Yield: 6 servings (thanks to FoodTV & Robyn Webb)

THE AMAZING ADVENTURES OF SURLY BOY, THE GUY WHO FLIPS YOU OFF!



by Jacob Chabot